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STARTERS

FIRECRACKER SHRIMP 15

Sweet and Spicy Chile Sauce | Chives |
Sesame Seeds

CRISPY FRIED ARTICHOKEs 12

Fried Golden Artichoke | Parmesan | Aromatic Herbs | Lemon Herb Aioli

THE TRIPLE DIPPER 12

House Made Queso | Guacamole | Salsa Roja
Warm Tortilla Chips
Ground Beef + 3

SMOTHERED FRIES 10

Ground Beef | Queso | Pickled Jalapenos
Cheddar | Salt & Pepper | Sour Cream | Chives

SIRACHA & HONEY BRUSSELS HW 13

Crispy Brussels Sprouts | Honey Siracha Glaze | Pistachios
modifier one 99.99

HANDHELDS

All served with a choice of one side
Fries | Sweet Potato Fries | Tater Tots | Onion Rings | Side House Salad | Side
Caesar Salad

THE CRISPY CHICKEN 16

House Slaw | Applewood Smoked Bacon | Swiss Heirloom Tomato |
Spicy Aioli | Everything Bun

PORTOBELLO SANDWICH 16

Grilled & Balsamic Marinated Portabello Mushroom | Melted Smoked Gouda |
Lettuce | Tomato | Onion | Garlic Herb Aioli | Toasted Bun

BUFFALO CHICKEN WRAP 15

Fried tenders | Buffalo Sauce | Romaine
Cheddar Cheese | Ranch | Jalapeno Cheddar Tortilla | Choice of Side

THE OC BURGER 15

Brisket Mixed Patty | Caramelized Onion | Swiss | American | Garlic
Aioli | Tomato | Romain Lettuce | Pickles | Potato Bun
Egg + 2 | Avocado + 2 | Bacon + 2

HOT CHICKEN SLIDERS 15

Set of 3 | Crispy Fried Chicken | Nashville Hot Oil | Pickles | Spicy Aoli

DINNER PROVISIONS

SMOKED WINGS 15 | 27

Mango Habanero | Desert Dry Rub | Buffalo
Bbq | Spicy Ranch Dry Rub | Garlic Parmesean Dry Rub
Available as One Pound or Two Pound portions

REAL GOOD TENDERS 13

Hand Battered Tenders | Ranch

CADDIE'S QUESADILLA 15

Your Choice of Chicken , Ground Beef, or Pulled Pork
Jalapeno Cheddar Tortilla | Sautéed Onions | Cheddar Cheese |
Mozzarella Cheese | Sour Cream | Guacamole | Spicy Aioli | Cotija
Cheese Crumbles | Chopped Cilantro | Pico de Gallo

CHICKEN ALFREDO PASTA 17

Linguini Pasta | House-Made Alfredo Sauce
Sautéed Mushrooms | Grilled Chicken
Parmesan Cheese | Parsley

GRILLED SHRIMP TACOS HW 17

Avocado | House Made Ranch | House Made Slaw
Pico | Pickled Red Onions | Flour Tortilla | Blackened | Choice of Side

BLACKENED SALMON HW 22

North Atlantic Salmon | Stewed Peppers | Charred Broccolini | Dill
Hollandaise | Capers

GRILLED TEXAS RED FISH HW 17

Kalamata & Sun-Dried Tomato Gremolata | Lemon Quinoa | Piquillo
Pepper Puree' | Salsa Fresca

FLAT IRON STEAK 25

Seared Broccolini | Demi | Fries
Topped with Chimichurri
Filet Mignon + 10

SHRIMP SCAMPI 22

Large Sautéed Shrimp | Shallots | Garlic | Lemon Butter White Wine
Sauce | Linguini | Parsley

SALADS

TEXAS WEDGE HW 14

Baby Iceberg | Baby Heirloom Tomato | Cucumber
Bacon | Blue Cheese Crumble
Salmon + 5 | Shrimp + 4 | Chicken + 3

CLASSIC CAESAR HW 14

romaine | parmesan | croutons | classic
caesar dressing
salmon + 5 | shrimp + 4 | chicken + 3

LEGEND'S COBB HW 15

Grilled Chicken | Romaine | Boiled Egg
Applewood Smoked Bacon | Baby Heirloom Tomato
Avocado | Cucumber | Red Onion | Blue Cheese | Ranch

GRILLED SHRIMP SALAD 16

Artisan Mixed Lettuce | Pickled Ginger | Crispy Chow
Mein Noodles | Miso-Ginger Vinaigrette

HILL COUNTRY BURRATA HW 13

Beefsteak Tomato | 4oz Burrata Ball | Chopped Basil | Baby Heirloom
Tomatoes

HUMMUS 13

Tahini | Roasted Garlic Confit | Smoked Carrot | Peanut Butter |
Smoked Paprika | Sour Cream | Pita Bread

AVOCADO SALAD HW 12

Red Onion | Artichoke Hearts | Baby Heirloom Tomato | Avocado | Cucumber |
Jalapeno Lemon Oil | Charred Lemon | Topped w/ Cotija Cheese

PICKLED VEGGIES 12

Smoked Pickled Veggies | Manchego Cheese | Rustic Sourdough

STEAMED EDAMAME 10

Edamame | Chili Flakes | Garlic | Salt | Sesame Oil | Lemon Juice

SOUP OF THE DAY 6

Chef's Choice

not all ingredients are listed. our kitchen uses nuts, dairy & other allergens. please let us know of any allergies or dietary restrictions 45778

drink

CANS

MILLER LITE	5
COORS LIGHT	5
CORONA PREMIER	6
CORONA LIGHT	6
MODELO ESPECIAL	6
HIGH NOON TEQUILA SELTZER	7
HIGH NOON VODKA SELTZER	7
ATHLETIC NON-ALCOHOLIC	5
WHITE CLAW HARD SELTZER	6.5
RED BULL ENERGY DRINK	3
VOODOO RANGER JUICY HAZE IPA	6.5
AGAVE BLUE MOON SHANDY	11
Blue Moon Belgian White Beer Exotico Tequila Pineapple & Lime Juices	
Featured Beer on Tap	
MILLER LITE	5.5 6.5
EIGHT	5.5 6.5
MODELO ESPECIAL	6.5 7.5
VOODOO RANGER JUICY HAZE IPA	6.5 7.5
DOS EQUIS	6.5 7.5
PINTHOUSE ELECTRIC JELLYFISH	6.5 7.5

COCKTAILS

CHERRY ON THE GREEN	11
Flecha Azul Reposado Tequila Cointreau Agave Lime Juice Muddled Cherries Cherry Syrup Mint	
SUNSET SOUR	10
Jim Beam Pineapple Bourbon Lemon Juice Pineapple Juice Cinnamon Simple Syrup Aquafaba Angostura Bitters	
CADDIE KICKER	9
Exotico Blanco Tequila Triple Sec Passion Fruit Purée Fire Tincture Lime Juice Agave	
PRICKLY FAIR	9
Bacardí Superior Rum Triple Sec Prickly Pear Purée Red Bull Blue Edition (Blueberry) Lime Juice Agave	
LAVENDREAM	11
New Amsterdam Gin Empress 1908 Gin Lemon Juice Lavender Syrup Wycliff Sparkling Wine Orange Bitters	
THE COSMOJITO	10
Tito's Handmade Vodka Cointreau Lime Juice Cranberry Juice Cane Sugar Mint	
CHERRYWOOD CHIPPER	12
Woodford Reserve Bourbon Simple Syrup Cherry Bark Bitters Cherry Cherrywood Smoke	
THE NIGHTCAP	12
Wheatley Vodka Mr Black Coffee Liqueur Baileys Simple Syrup Walnut Bitters	

WINE

LA MARCA	11 40
Prosecco	
LIQUID LIGHT	8 30
Chardonnay	
TALBOTT KALI HART	14 52
Chardonnay	
MASO CANALI	12 40
Pinot Grigio	
LIQUID LIGHT	9 32
Rosé	
MATUA	11 40
Sauvignon Blanc	
POGGIO AL TESORO SOLOSOLE	14 42
Vermentino	
SMITH HOOK	13 40
Red Blend	
HAHN SLH	12 42
Pinot Noir	
KIM CRAWFORD	12 40
Pinot Noir	
MARTIS ALEXANDER VALLEY	8 30
Cabernet Sauvignon	
POGGIO AL TESORO MEDITERRA	14 42
Toscana Blend	
PRATI BY LOUIS M. MARTINI	14 40
Cabernet Sauvignon	